

Title (en)

Process for the preparation of fruits or vegetables, entire or in slices, by reduced humidity.

Title (de)

Verfahren für die Zubereitung von Früchten oder Gemüse, ganz oder in Scheiben, mit reduziertem Feuchtigkeitsgehalt.

Title (fr)

Procédé pour la préparation de fruits et légumes entiers ou en tranches à humidité réduite.

Publication

EP 0413071 B1 19940302 (FR)

Application

EP 89402302 A 19890817

Priority

EP 89402302 A 19890817

Abstract (en)

[origin: EP0413071A1] The treated fruits and vegetables, being whole, in pieces or in slices from 1 to 10 mm thick, are left either as they are, or steeped in a bath for modifying their sugar content and then subjected to a dehydration operation in a chamber at a reduced pressure of 5 cm Hg approximately, heated to approximately 35 DEG C to a residual moisture content of approximately 2% to 5%, whereafter the heating is raised to a maximum temperature of approximately 70 DEG C when it is desired to obtain dry, crisp products which are crunchy when bitten and keep for a long time in water-tight bags.

IPC 1-7

A23L 1/212; **A23B 7/02**

IPC 8 full level

A23B 7/022 (2006.01); **A23L 19/00** (2016.01)

CPC (source: EP)

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Citation (examination)

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Cited by

US5645876A; FR2788940A1; FR2768026A1; CN104093326A; FR2769472A1; FR2754149A1; US6004590A; EP0663152A1; GB2453192B; GB2453192A; WO2006017363A1; WO0110229A1; WO2013101517A1

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